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ORANGE, N. J.

Milk and Cream—Production, Care, and Sale. (Ord. Feb. 16, 1915.)

1. No person, firm, or corporation, either by themselves, their employees, or agents, shall have in possession, or hold or offer for sale, deliver, bring or send into the city of Orange, any unwholesome, watered, or adulterated milk, or milk known as "swill milk," or milk from which any part of the cream has been removed or from any diseased cow, or from any cow housed in a stable scoring below 60 per cent on the score card in use by the health department of the city of Orange.

There shall be included in the above designations of unwholesome, watered, or adulterated milk, the following:

- (a) Milk containing more than 88½ per cent of water or fluids.
- (b) Milk containing less than 11½ per cent of milk solids.
- (c) Milk containing less than 3 per cent of fats.
- (d) Milk drawn from animals within 15 days before or five days after parturition.
- (e) Milk drawn from animals fed on any substance (distillery grains included) in a state of decomposition or putrefaction.
- (f) Milk which has been diluted with water or other fluid, or to which has been added any foreign substance whatever.
- (g) Milk the temperature of which is higher than 50° F. or which contains an excessive number of bacteria.
- (h) Milk from cans which have not been thoroughly washed and then cleansed with boiling water or steam, both by the retailer at his bottling house and by the shipper or producer on the farm.
- (i) Milk containing any appreciable amount of sediment; "appreciable amount" when used in this ordinance being construed to mean anything more than a few minute particles in a quart of milk.
- (j) Milk produced, distributed, or sold in violation of any of the ordinances or rules or regulations of the board of health or board of commissioners.

2. No person, firm, or corporation, either by themselves, their employees, or agents shall offer, hold for sale, or deliver in the city of Orange, any unpasteurized milk or cream from cows which have not been subjected to the tuberculin test (subcutaneous) as herein set forth, at least once each year, and have passed the same without a reaction. All such animals shall have passed a physical examination in accordance with chapter 78 of the Laws of 1914 of the State of New Jersey.

The "tuberculin test" as used in this ordinance shall conform to the following:

- (a) Not less than two preinjection temperatures covering a period of not more than 12 hours and not less than six hours.
- (b) The first postinjection temperature shall not be taken later than the tenth hour after the injection. The taking of the postinjection temperatures shall not be more than 2 hours apart and shall be continued for at least 20 hours from the time of injection; and whenever at the twentieth hour a rising temperature is being recorded, additional temperatures must be taken and recorded until a definite reaction is established or the temperature of the animal drops to normal.
- (c) The veterinarian conducting the test shall first apply to the said board of commissioners for test charts. In this application shall be stated: The number of animals in the herd, the number to be tested, the name of the owner of the animals, the amount of tuberculin to be used, the kind of tuberculin (by whom prepared), giving the date of expiration, and the temperature and conditions under which such tuberculin has been kept while in the possession of the veterinarian. All test charts shall be returned to the office of the board of commissioners within 72 hours after the completion of the test, showing full details of each test, together with the ear

tag number of the animal, and shall have appended thereto the veterinarian's certificate stating the general health of all nonreacting animals.

(d) All reactors shall immediately be excluded from the herd, and the disposition of such reactors shall be reported to said board of commissioners at once. All suspicious or doubtful reactors shall be retested at a time to be designated by said board, and such retest shall conform to the requirements of the United States Bureau of Animal Industry governing such cases. All new cattle shall be tested between the ninetieth and one hundred and twentieth day from the time of entrance to the herd.

3. (a) Any animal suffering from a communicable disease shall be immediately excluded from the herd, and no milk from such cow, or from any cow in a condition that might impair the healthfulness of the milk, shall be sold or offered for sale in the city of Orange.

(b) Any producer supplying raw milk or cream to the city of Orange shall notify the board of commissioners, or cause it to be notified, at once of the removal of any cow, for any reason, from any herd, from which his supply is obtained. Such notification shall be in writing on blanks furnished by the board and shall give the ear tag number, the reason for such removal, and the name and address of the person who has just secured possession of the cow, in case the cow was removed alive from the premises.

When a cow is returned or added to a herd the board shall likewise be notified.

4. No person, firm, or corporation, either by themselves, their employees, or agents, shall have in possession or hold for sale, offer, deliver or bring into, or send into the city of Orange any milk or cream from a dairy or milk plant whose methods and equipment have not been approved by the board of commissioners of said city. The product of any dairy or milk plant whose methods or equipment at any time are not approved by said board may be excluded forthwith from the city of Orange.

5. (a) All milk and cream must be sold or delivered to the consumer in bottles. Exception: A special permit in writing may be granted by the said board of commissioners to deliver either milk or cream in another manner.

(b) All unpasteurized (raw) milk shall be sealed in cans or other containers at its place of production, and said containers shall not be opened, except by an officer duly authorized under the provisions of the State food and drug act, until the arrival at the plant where the bottling is to be done.

(c) In case the unpasteurized (raw) milk handled by a local retailer is produced on more than one dairy farm, whether shipped or conveyed to him direct or handled through a middleman, the cans shall be plainly labeled with the name and address of the producer.

(d) No person, firm, or corporation, either by themselves, their employees or agents, selling milk or cream in the city of Orange shall add to or change the source of supply without first notifying in writing the said board of commissioners of such change or addition. Such notice shall include the names and addresses of the contemplated supply, or those dropped, if such change is to be made.

(e) Every such person, firm, or corporation whose supply is obtained from five or more dairy farms shall file or cause to be filed a complete list of his or their supplies with said board of commissioners between the 1st and 10th of each month.

6. (a) "Pasteurized milk or cream" when used in this ordinance shall be construed to mean milk or cream heated to not less than 144° F. and not higher than 148° F. for at least 30 minutes, and then cooled immediately to at least 50° F.

(b) No milk or cream shall be pasteurized more than once, and all pasteurized milk or cream shall be bottled at the place of pasteurization.

(c) No person, firm, or corporation, either by themselves, their employees or agents, shall at any time pasteurize his or their supply or permit any part of it to be pasteur-

ized, without the written permission of the board of commissioners; nor shall any such person, firm, or corporation, either by themselves, their employees or agents, at any time sell as raw milk or cream, without the written permission of said board, any supply that he or they have been authorized or directed by the board to pasteurize.

(d) When in its opinion the public health requires such action, the board of commissioners may require that any milk or cream supply shall be pasteurized under the supervision of said board or its officers, such milk to be sold only as a pasteurized supply, until such time as the board decides that the necessity for such pasteurization no longer exists.

7. (a) Any milk or cream found to be adulterated or not produced in accordance with the provisions of this ordinance, which has been brought into, held, or offered for sale in the city of Orange, may be seized and destroyed by any duly authorized inspector of the board of commissioners.

(b) "Adulterated cream," as used in this ordinance shall be construed to mean any cream containing more than 1,000,000 bacteria per cubic centimeter or less than 18 per cent butter fat, or any foreign substance, or any form of preservative, or any appreciable amount of sediment.

8. No milk or cream shall be held for sale, sold, or delivered in the city of Orange unless at least 80 per cent of the samples, as shown by analysis made by or for the board of commissioners, contain a bacterial count within the limit prescribed by this ordinance: *Provided*, That no action will be taken to exclude any supply unless at least two samples taken on different days are found to contain more than the allowed number of bacteria.

9. In addition to the tuberculin tests already required by this ordinance, the board may, when in its opinion conditions warrant such action, require that a herd shall be retested, and no unpasteurized milk or cream from such herd shall be held for sale, sold, or delivered in the city of Orange until such a retest is made to the satisfaction of said board: *Provided*, That a five-day notice to make such test must be served by the board upon the person who is licensed to sell such milk or cream.

10. (a) All milk held, kept, offered for sale, sold, or delivered in the city of Orange shall be held, kept, offered for sale, sold, or delivered under the following grades or designations and under no other, and in accordance with such rules or regulations as may be adopted by the board of commissioners, and shall conform with the following standards and requirements:

Certified milk.

Grade "A" milk:

1. Selected milk—Raw—Tuberculin tested.
2. Selected milk—Pasteurized.

Grade "B" milk:

1. Inspected milk—Raw—Tuberculin tested.
2. Inspected milk—Pasteurized.

(b) No false or misleading statement or mark shall appear upon any container or be attached thereto.

Certified milk.—This milk must comply with the requirements of the State act of April 21, 1909, and the standards of the American Association of Medical Milk Commissions.

Grade A.

RAW, TUBERCULIN TESTED.

Cows.	Bacteria.	Dairies.	Labeling.
All cows must be in good physical condition and tested at least once a year with tuberculin, tagged, and the record filed with the board of commissioners not later than 72 hours after the test is completed.	Must not contain more than 50,000 from Nov. 1, to May 1; not more than 100,000 from May 1 to Nov. 1.	<i>Scores.</i> Must score 75 per cent or more on United States Bureau of Animal Industry score card.	Outer caps or tags shall be white, plainly marked in black letters stating: The grade, the name of the person, firm, or corporation offering for sale, selling, or delivering same, and the words "Tuberculin tested." The "A" shall be in block type at least $\frac{1}{8}$ inch in height.

PASTEURIZED.

All cows must have a physical examination at least once each year, by a veterinarian approved by the board; and a certificate of such examination shall be filed with the board not later than 72 hours after the examination.	Must not contain more than 200,000 before pasteurization, and not more than 30,000 when delivered to the consumer between May 1 and Nov. 1; and must not contain more than 100,000 before pasteurization and 10,000 when delivered to the consumer from Nov. 1 to May 1.	Must score 70 per cent or more on United States Bureau of Animal Industry score card.	Outer caps or tags shall be marked "Grade A, pasteurized," and shall state the name of the person, firm, or corporation offering for sale, selling, or delivering same; the place, the hour and day of week when pasteurized. The color of the tag or cap, and type, and the size of the "A" shall be the same as for the Grade "A" raw.
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Grade B.

RAW, TUBERCULIN TESTED.

Same as Grade "A" (raw)..	Must not contain more than 100,000 from Nov. 1 to May 1, and not more than 300,000 from May 1 to Nov. 1.	Must score 65 per cent or more on United States Bureau of Animal Industry score card.	Outer caps or tags shall be exactly of the same form as for Grade "A" (raw), with the following exceptions: "B" shall be substituted for "A" and the lettering shall be in green.
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PASTEURIZED.

Same as Grade "A" (pasteurized).	Must not contain more than 750,000 before pasteurization and 75,000 when delivered to the consumer from May 1 to Nov. 1, and not more than 500,000 before pasteurization and 40,000 when delivered to the consumer from Nov. 1 to May 1.	Must score 60 per cent or more on United States Bureau of Animal Industry score card.	Outer caps or tags shall be of exactly the same form as for Grade "A" (pasteurized) with the following exceptions: "B" shall be substituted for "A" and the lettering shall be in green.
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11. Nothing in this ordinance shall be construed to prohibit from sale in the city of Orange any so-called "modified" milk, "skimmed" milk, condensed or evaporated milk or buttermilk, when plainly labeled as such. The sale of "modified" milk shall conform to chapter 40 of the State laws of 1911 and "skimmed" milk to chapter 217, section 9, of the laws of 1907.

12. Any person, firm, or corporation, either by themselves, their employees, or agents, who shall violate any of the provisions of this ordinance shall, upon conviction, forfeit and pay a penalty not to exceed \$50 for each offense.

13. Parts of all ordinances inconsistent with this ordinance are hereby repealed.

This ordinance shall take effect on the 1st day of July in the year 1915.